From Tradition Inspired, **From Nature** We Get Power.

From 2004 to Today....

OUR PRODUCTS





In all kinds of stone oven and electric oven

ESAM (IRAQ FLOUR)

It is suitable for cooking. The desired softness and consistency in the final product shine is achieved. Water lift is high. The number of pieces is high. It does not cause the bread to break or crack. **PRODUCT VALUES**

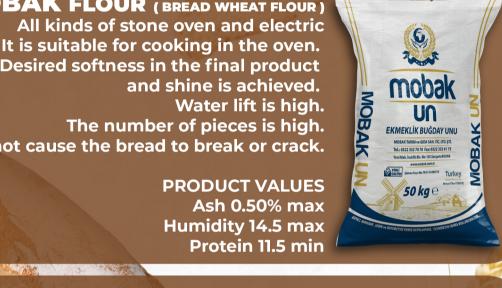
Humidity 14.5 max Protein 11.5 min MOBAK FLOUR (BREAD WHEAT FLOUR)

Ash 0.50% max

Desired softness in the final product and shine is achieved. Water lift is high. The number of pieces is high. It does not cause the bread to break or crack. **PRODUCT VALUES Ash 0.50% max**

Humidity 14.5 max Protein 11.5 min MOBAK (PITA FLOUR)

It is suitable for all kinds of pita production.





It removes high amounts of water and ensures excess product.

The pitas are opened without tearing. It cooks in a short time. It maintains its freshness for a long time. It gives the desired color and flavor in the final product. **PRODUCT VALUES**

Protein 10.5 min Ash 0.70% max **Humidity 14.5 max**

OUR PRODUCTS





It is suitable for manufacturing. It opens easily and does not tear. It removes high amounts of water.

The dough sheets do not stick together when placed on top of each other. The desired color can be achieved. **PRODUCT VALUES** Protein 12 min **Ash 0.60% max** Humidity 14.5 max

DOUBLE BUNDLE (FLOUR FOR PASTRY MAKING) It is suitable for the production of all kinds of bakery products, cakes and pastries.

ORSEN (BAGEL FLOUR)





PRODUCT VALUES Ash 0.65% max

Water lift is high.

Protein 10.5 min Humidity 14.5 max

It provides freshness by creating a thick dough.

increased capacity in 2012 and 2020. and we further strengthened our processing steps. Achieving 42% growth every year Particularly Middle Eastern countries in the Mediterranean Exporters'

ABOUT US In 2004, by producing and processing grain products by taking advantage of the fertile lands of Çukurova. Our factory, which we established with the aim of providing quality, has passed its 20th anniversary. In this process We moved forward with the thought of how we could go further every

Association with our reliable trade approach We became one of the top exporting companies. Eco-friendliness and sustainability Our Ges project, which we established in Saimbeyli district of Adanan, acting with sensitivity Thanks to the 3mW project, the first of which was completed in 2023 and continues to be developed continuously. We meet a large portion of our energy needs with our renewable energy investments. We produce. In our country, we always provide support to many international aid organizations, especially the Red Crescent. Mobak Un family, which supports women, increases its staff by 8% every year and also It also provides employment to employees.

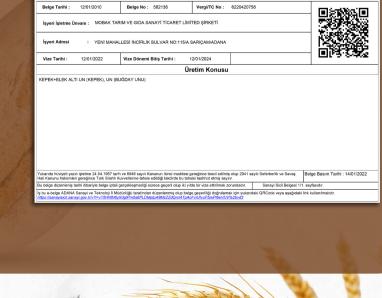
By bringing our factory together with developing technology, we will be able to produce with

After 20 years in the industry, we will continue to be innovative in the future by preserving our understanding of quality and trade. We aim to develop solutions and increase our effectiveness in the global market.

CERTIFICATE

T.C. SANAYİ VE TEKNOLOJİ BAKANLIĞI





SANAYİ SİCİL BELGESİ

Web: www.mobakun.com

Email:

Communication:

info@mobakun.com

+90 322 332 7070

Address: Yeni Mahalle, İncirlik Bulvarı No:105 Sarıçam / ADANA / TÜRKİYE



